

# A 2010 Guide to Connecticut Sugarhouses

OPEN TO THE PUBLIC



Maple Syrup Producers  
Association of Connecticut, Inc.  
[www.ctmaple.org](http://www.ctmaple.org)  
and the  
Connecticut Department of Agriculture  
Marketing Division



Connecticut Maple Syrup  
Is the Best Tasting  
You'll Find Anywhere

It won't be long before plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718 or go to the Maple Syrup Producers Association of Connecticut website: [www.ctmaple.org](http://www.ctmaple.org).

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## FAIRFIELD COUNTY

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**STAMFORD MUSEUM AND NATURE CENTER**  
39 Scofieldtown Rd., Stamford, CT 06903  
203-322-1646

SM&NC sugaring season runs February through March 17th. Classes are open to school groups during the week. Public drop-ins are welcome during the week and on the weekends – call ahead. Our Maple Sugar Sunday Festival is Sunday, March 7th, 2010, 11am – 3pm. Historic and modern methods of sugaring will be demonstrated along with children's crafts, food, and more. Call for more information.

**WARRUP'S FARM**  
Bill Hill

John Read Rd., West Redding, CT 06896  
203-938-9403 Website: [www.warrupsfarm.com](http://www.warrupsfarm.com)

Visit the log cabin sugarhouse for syrup making demonstrations the first 3 weekends in March, noon-5 p.m. Syrup and maple sugar candy available for sale. Visit the barnyard animals. School groups scheduled Tuesday-Friday. Organic farm produce, pumpkins, and flowers available in season.

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## HARTFORD COUNTY

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**ARLOW'S SUGAR SHACK**

Arlow and Doris Case  
101 Bushy Hill Rd., Granby, CT 06035  
860-653-3270

Pure Maple Syrup sold in all size containers. Visitors welcome. Sap buckets and tanks for sale, also firewood.

**LAMOTHE'S SUGAR HOUSE**

The Lamothe Family  
89 Stone Rd., Burlington, CT 06013  
860-675-5043

Email: [lamothes.sugar.house@snet.net](mailto:lamothes.sugar.house@snet.net)

Website: [www.lamothesugarhouse.com](http://www.lamothesugarhouse.com)

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and Assorted Maple Gifts, Maple Syrup Equipment, Rabbits. Open year 'round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sunday 12-5 p.m. See maple syrup being made on Saturday and Sunday 1-5 p.m. from mid-February to the end of March. Mail order. Master Card and Visa accepted.

**LEONARD'S SUGARHOUSE**

Raymond Leonard, Jr.  
P.O. Box 316, 555 Cherry Brook Rd.  
North Canton, CT 06059  
860-693-8514

Maple syrup year 'round. Sugarhouse open Feb.–April (call for boiling times). Sugarhouse tours.

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## NORTHWEST PARK SUGARHOUSE

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145 Lang Rd., Windsor, CT 06095  
860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site [www.northwestpark.org](http://www.northwestpark.org).

**SWEET WIND FARM**

Arlow and Susan Case  
339 South Road (CT. Route 179)  
East Hartland, CT 06027  
860-653-2038

Website: [www.sweetwindfarm.net](http://www.sweetwindfarm.net)

Sugarhouse is open to the public year 'round. Tours and classes available for groups during sugaring season. Open House boiling days free to the public. Maple Festival on the 2nd Saturday of March, free admission. Maple syrup and other maple products for sale year 'round at our farm stand and sugarhouse. Farm stand open daily from July-October with fresh fruit, vegetables, jam, jelly, and more. Firewood and field stone available. Visit our website for more information.

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## MIDDLESEX COUNTY

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**MOODYS SUGAR SHACK**

188 White Birch Rd.  
East Hampton, CT 06424  
860-267-0813

Open for demonstrations noon to 5pm daily when sap is available. Syrup for sale. Groups welcome. Please call ahead.

**MOORE'S SUGAR SHACK**

413 Pond Meadow Rd.  
Westbrook, CT  
860-399-2279  
860-304-9864  
Email: [MooreGardens64@gmail.com](mailto:MooreGardens64@gmail.com)

Visit our quaint Sugar House on the Connecticut Shoreline with its rustic New England charm. Our Sugar House is open to the public year 'round. Visitors welcome for sugaring demonstrations. Small groups are welcome during sugaring season by appointment. Maple syrup sales year 'round at our Sugar House and at our shop in the center of Westbrook: Shoreline Framing. Maple candy available only during sugaring season.

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## RICK'S SUGAR SHACK

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Rick and Jill Walker  
69 Collie Brook Road  
East Hampton, CT 06424  
860-267-7117 or 860-267-7180

Open on weekends starting mid February to the first week in April. Open from 11 a.m. to 3 p.m. We have Maple Syrup, Maple Products as well as our own Maple Herb Mustard. Maple Syrup available year 'round. We set up at local Farmers Market during the summer season with a wide range of maple products. We have an Open House each year on the first Saturday in March from 10 a.m. to 4 p.m. Our system is wood fired. Please call ahead.

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## LITCHFIELD COUNTY

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**BROOKSIDE FARM II**

Kay Carroll and Mark Harran  
79 East Chestnut Hill Rd., Litchfield, CT 06759  
860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year 'round. Please call ahead.

**BROTHERS AND SONS SUGARHOUSE**

The Schoonmaker Family  
998 Saw Mill Hill Rd., Torrington, CT 06790  
860-489-2719

Maple Syrup in all sizes including glass maple leaf bottles. Maple sugar, Maple candy, Maple cream, Maple coated nuts & Maple spices. Gift baskets made to order. Maple syrup and maple products sold year 'round. Watch syrup being made late February through end of March. Sugarhouse is handicapped accessible. Groups welcome. Please call ahead. Visit the horses, too.

**DUTTON'S SUGARHOUSE**

The Dutton Family: Dick & Phil Dutton  
28 Sunny Ridge Rd., Washington, CT 06793  
860-868-0345

Visitors may watch sap collection and syrup being made during February and March. Groups always welcome. Please call ahead.

**GREAT BROOK SUGARHOUSE**

Mark Mankin  
140 Park Lane, Route 202, New Milford, CT 06776  
860-354-0047

Mailing Address: 50 East Street, New Milford, CT 06776

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year 'round. Educational tours of the sugaring operation are available. Call for information and availability. Open house weekends, which include displays of early sugaring techniques, are held during March. Please call ahead for dates and time.

**KASULAITIS FARM AND SUGARHOUSE**

Ray Kasulaitis and Dave Vincent  
69 Goose Green Rd., Barkhamsted, CT 06063  
860-379-8787 or 860-379-3020

Maple Syrup and Maple Products. Open 5 p.m. to 8 p.m. Monday through Friday, 11 a.m. to 4 p.m. Saturday and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year 'round.

**WOODBURY SUGARSHED**

Lou and Carol Berecz & Sons  
41 Washington Rd., on Route 47, Woodbury, CT 06798  
203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration, hours 1 p.m. to 5 p.m. Open daily year 'round. Please phone ahead.

**WEST HILL SUGARHOUSE**

John Trumbull, Tim Mandel, Dick Seling, Mark Campbell  
525 West Hill Rd., New Hartford, CT 06057  
860-379-9672 or 860-379-7312

Maple syrup for sale year 'round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

**NEW HAVEN COUNTY**

**BROOKSVALE PARK SUGAR SHACK**

524 Brooksvale Avenue, Hamden, CT 06518  
203-287-2669  
[www.brooksvale.org](http://www.brooksvale.org)

Located off Route 10 near the Hamden/Cheshire line, Brooksvale Park is operated by Hamden Parks & Recreation. The primary use of the sugar shack is to provide educational programs for Hamden 4th grade classes and school groups from surrounding towns. Visitors are welcome to stop by the sugar shack when it is in operation, usually late February to mid-March. Programs, which include a tour of the sugaring operation, are available to the public. Call the Park Ranger's office for dates and registration.

**DURHAM SUGARHOUSE**

The Hassmann Family  
28R Burwell Newton Drive  
Durham, CT 06422  
860-349-6806  
[www.durhamsugarhouse.com](http://www.durhamsugarhouse.com)

Visit our sugarhouse on weekends from early February to the end of March. Syrup available for sale during the year on most weekends. Please call ahead. Educational tours available during syrup season by appointment.

**MAPLE GROVE FARM**

Buster Scranton  
3424 Durham Rd. (Route 77), Guilford, CT 06437  
203-457-1304

We are located 2.1 miles North of Rte. 80 in Guilford. We have a wood-fired evaporator. Syrup, cream and candy sold during the season (mid-February – mid-March). Syrup sales year 'round as supply permits. Please call ahead.

**WAYNE'S SUGARHOUSE**

Wayne & Dana Juniver and Harry & Sheila Juniver  
89 Cedar Lake Rd., North Branford, CT 06471  
203-488-3549

Visitors are welcome on weekends (mid-February through March) to see maple syrup being made. Please call Friday for boiling times. Maple syrup for sale year 'round.

**NEW LONDON COUNTY**

**BUREAU'S SUGARHOUSE**

Donald and Patricia Bureau and Boys  
60 Rowland Rd., Old Lyme, CT 06371  
860-434-5787

Website: [www.maplekettlekorn.com](http://www.maplekettlekorn.com)

Maple Syrup, Maple Sugar and Maple Kettle Korn Popcorn. Open all year. Visitors and school groups welcome. Please call ahead.

**OWENECO FARMS SUGAR SHACK**

John & Dawn Drum & Evelyn Grabber  
2067 Exeter Rd. (Route 207), Lebanon, CT 06249  
860-642-7364

Maple Syrup. Open mid-February through March.

**TOLLAND COUNTY**

**ANNUAL HEBRON MAPLE FESTIVAL**

Held annually the second weekend in March. (March 13th & 14th, 2010 and March 12th & 13th, 2011) – Self-tours to the following Hebron Sugarhouses: Wenzel, Woody Acres, Winding Brook & Pierce. See Connecticut Maple Syrup being made. Enjoy Sugar-on-Snow, Maple Baked Goods, Pancake Breakfast, plus much more. It is a weekend for family enjoyment. For information call 860-228-1110 or 860-228-0246 or 860-649-0841 or [www.hebronmaplefest.com](http://www.hebronmaplefest.com)

**BRADWAY'S SUGARHOUSE**

Donald and Karen Bradway  
Bradway Rd., Stafford Springs, CT 06076  
860-684-7112 or 860-684-6876

Maple Syrup for sale year 'round. Please call ahead. Visitors welcome.

**HURST FARM SUGAR HOUSE**

The Hurst Family  
746 East St., Andover, CT 06232  
860-646-6536

Come visit our post and beam sugarhouse on our 36 acre farm. While at Hurst Farm stroll through our old-fashioned Country Store that is stocked full of our own gourmet products. Maple syrup and maple products, local honey, jams and jellies, relishes, herbs and spices. Gift baskets made with all of our products. Sugarhouse opens to the public in season – call for hours. Farm is open year 'round with something for every season. Store and sugarhouse are handicapped accessible. Please call for schedule of other seasons.

**WINDHAM COUNTY**

**BATS OF BEDLAM MAPLE FARM**

Bob and Pat Dubos  
101 Bedlam Rd., Chaplin, CT 06235  
860-455-9200

Email: [bob\\_dubos@charter.net](mailto:bob_dubos@charter.net)

Making Maple for over 40 years. Maple syrup, maple cream, maple butter, maple coated peanuts and maple vinegar are available at our home & sugarhouse.

Additionally, our maple syrup and maple candy are available at the Willimantic Food Co-op (<http://www.willimanticfood.coop/>), Champion's General Store, the UConn Co-op (<http://www.bookstore.uconn.edu/>), Fiddleheads in New London (<http://www.fiddleheadsfood.coop/>). Maple syrup is also available at Nature's Grocer in Vernon (<http://www.naturesgroceryvernon.com/>) and Highland Park Market in Coventry (<http://www.highlandparkmarket.com/>)


**FABYAN SUGAR SHACK**

The Durand and Mailloux Family's  
384 Fabyan Rd., North Grosvenordale, CT 06255  
860-935-9281 or 860-617-5159

Email: [durandgary@att.net](mailto:durandgary@att.net)

Home of the Famous Maple Brittle. Maple Peanut Brittle, Maple Ice Cream Topping, Maple Jelly, Maple Coated Nuts, Pure Maple Syrup, Maple Cream and Maple Candy and pure maple granulated sugar. All products made using modern equipment and all specialty items made in our certified kitchen. Specialty items available upon request for all your gatherings, get together and special occasions. Visitors always welcome. Tours provided upon request to families & groups during production season mid February – March. Open weekends mid November – mid April from 10 am to 4 pm, and year round with appointment. Also present at the Farmers Markets in Putnam, Danielson, Bozrah, and Coventry CT.

**MAPLE GRADES: A**

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- Light Amber or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.
  - Medium Amber has a little more maple flavor and is made about mid-season.
  - Dark Amber, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

**GREEN HOLLOW SUGARHOUSE**

Travis and Danna Irons  
83 Green Hollow Rd., Central Village, CT 06332  
860-564-3225 or 860-234-0653  
Email: [greenhollowmaple@sbcglobal.net](mailto:greenhollowmaple@sbcglobal.net)

Hobby producers of pure maple products. Our wood-fired evaporator and rough sawn sugarhouse lend themselves to an authentic New England experience. Visitors are welcome to watch the process on weekends from mid-February through March. Please call ahead for a detailed boiling schedule. Maple Syrup, Maple Candy, Maple Lollipops, Maple Sugar, and more available.

**NORMAN'S SUGARHOUSE**

Richard and Avis Norman  
387 County Rd., Woodstock, CT 06281  
860-974-1235 Fax 860-974-0496  
Email: [r.norman@snet.net](mailto:r.norman@snet.net)

Maple Syrup year 'round. Wholesale and Retail. Maple Candy and Maple Cream available. Maple Sugaring Equipment and Supplies. Visitors welcome. Please call ahead.

**RIVER'S EDGE SUGAR HOUSE**

The Proulx Family  
326 Mansfield Rd. (Rt 89), Ashford, CT 06278  
860-429-1510

Email: [mapleone@prodigy.net](mailto:mapleone@prodigy.net)  
[www.riversedgesugarhouse.com](http://www.riversedgesugarhouse.com)

Come visit our family run sugarhouse located in a rustic setting just 1.5 miles South of Rt. 44. We are open year 'round. Visitors may watch syrup being made during February and March. Groups are welcome. Maple Syrup, Maple Candy, Maple Cream, Maple Jelly, and our own locally produced honey are available. Please stop in or call ahead.

**SWEET SUE'S SUGAR SHACK**

Langer Family  
932 Thompson Rd., Thompson, CT 06277  
860-428-9112

Maple syrup year around. Maple candy, maple cream during the season. Please call ahead.

**Maple Syrup Time In Connecticut**

The frost is still in the ground and the bitter winter cold has begun to subside. As mid-January rolls around, maple syrup producers begin to prepare for the annual sap run in our state's maple trees. You can visit one of the 30 listed sugarhouses starting the months of February and March and experience first hand the boiling of the sap into the first Connecticut Grown product of the year—maple syrup.

To produce the finest quality, best tasting maple syrup, our maple syrup producers rely on freezing night temperatures and warmer days to wake up the maple trees' metabolic processes, causing the maple sap to rise up through the tree, and allowing the producers to tap the trees and collect that precious fluid. Maple trees must be about 40 years old and 11 inches in diameter to tap. Farmers put only a few taps per tree, to protect the maple tree from harm, called over-tapping. Each gallon of maple syrup required 40-50 gallons of sap to be boiled down to make the thick sweet syrup. Some producers then boil or cook the syrup even further to produce maple candy or maple cream. It will take about one gallon of maple syrup to make about 8 pounds of maple candy or sugar!

So! To sample the pure Connecticut maple syrup, maple candy and other delightful items that our Connecticut maple syrup producers have to offer, use this guide to find sugarhouses that are open to the public. When does the season start? Watch for the billowing smoke and covered buckets or more modern tubing running from maple tree to maple tree. We hope you and your family will make it a day trip, a fun learning experience, tasting the sweet treats supplied to us courtesy of the state's Maple Syrup Producers and our beloved maple trees. Visitors are welcome at all these listed sugarhouses year round for sales, but we ask that you call in advance to be assured the sugarhouse is open. During sugaring time, give the sugarhouse a call in advance to see if there is sap to be boiled.

For more information, please call the Connecticut Department of Agriculture, Marketing Division, 165 Capitol Avenue, Hartford, CT 06106, (860) 713-2503. Remember; please call ahead to confirm the sugarhouse's hours of operation.

F. Philip Prelli  
Commissioner  
Connecticut Department of Agriculture

